



Gaia | Nero D'Avola

D.O.C. - SICILIA



TYPE: Still red D.O.C. Sicilia—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the wind and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Nero d'Avola. A meticulous selection aimed at preserving the fruit's original freshness and Sicily's most authentic varietal identity, celebrating the island's most important and renowned red grape. The term "Nero" historically refers to the wonderfully dark, deep color of its berries, while "Avola" derives from the name of the beautiful Sicilian town where this variety first took root. This exceptional variety—highly sensitive to its environment and capable of producing distinctive, highly expressive wines—is vinified entirely in stainless steel to create a wine with a dynamic, agile, juicy, and carefree character. It is a contemporary winemaking choice that focuses on red-fruit freshness, serving as a genuine expression of the terroir and appealing to all palates thanks to its accessible, immediate nature and excellent quality.

COLOR: The wine displays a vivid, vibrant ruby-red hue of extraordinary brilliance, enhanced by youthful highlights that lean elegantly toward violet—sharp and clear as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youth and the flawless quality of the raw material. The glass's striking luminosity hints at the natural freshness and perfect balance awaiting the palate, creating a captivating visual allure that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately appealing olfactory alchemy, where precise varietal characteristics blend with a fresh, vibrant, and spirited aromatic poetry. It begins with a burst of intense aromas—sour cherry, black plum, and juicy strawberry—evoking the open air and sun-kissed Sicilian gardens. With aeration, the aromatic structure evolves in perfect harmony, revealing characteristic hints of tobacco leaf, warm savory notes, and elegant dried Mediterranean scrub herbs that meld seamlessly, all complemented by a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it is an explosion of freshness, juiciness, and conviviality, offering a lively mouthfeel and a soft, well-integrated tannic structure. Fruity notes of cherry and wild berries blend with spicy and mineral nuances, leading to a persistent, clean, and thirst-quenching finish. An elegant, vibrant red that captures the essence of the terroir with verve.

TERROIR: The raw material draws its lifeblood from the beating heart of Western Sicily, a prime territory blessed with a distinctly Mediterranean climate. This variety reveals its most succulent character thanks to highly impermeable, predominantly clay-based soils with a sub-alkaline pH and an excellent content of natural nutrients. This unique microclimate and the specific lay of the land are crucial for preserving the delicacy, original fragrance, and absolute integrity of the grape variety's primary aromas, ensuring optimal exposure along an East-West axis at an altitude of 250 meters above sea level.

AGRONOMIC ARCHITECTURE: The extraordinary quality of this wine is rooted in agronomic choices aimed at highlighting its freshness and approachability. The selected fruit comes from vineyards trained using the traditional *spalliera* (vertical trellis) system—a noble architectural approach that allows for impeccable canopy management. This geometric layout ensures perfectly distributed sunlight and constant airflow for every cluster, enabling the berries to achieve a pristine, youthful ripeness characterized by firm acidity and an absence of over-extraction.

HARVEST: Nature's perfect rhythm culminates in mid-August—an ideal moment when the ripening Nero d'Avola grapes achieve a perfect balance between sugar content and a vibrant, refreshing varietal acidity. It is at this precise moment that the raw material is selected by hand: a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and juicy red-fruit character of every single berry.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives (**sulphites**), Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection
Check your local council guidelines. Separate components and dispose of properly.		

WINEMAKING TECHNIQUE: The wine's profile takes shape entirely within temperature-controlled stainless steel tanks, strictly avoiding any contact with wood to preserve the purity of the fruit and its youthful character. Following gentle crushing and destemming, fermentation occurs at controlled temperatures to retain the most fragrant aromas, accompanied by carefully calibrated maceration to extract incredibly soft, well-integrated tannins. A swift, clean maturation period in steel follows—a modern winemaking choice that enhances the wine's freshness, stability, and clarity prior to bottling under protective conditions.

ALCOHOL CONTENT: 12% Vol. A beautifully balanced, light alcohol level for a red wine—precisely calibrated to support the grape variety's agile, thirst-quenching structure—imparting extraordinary drinkability and making every glass incredibly versatile and smooth.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 18°–20°C. The optimal temperature to allow the youthful, fruity, and spicy bouquet to unfold in perfect harmony, and for the vibrant, firm acidity to spread across the palate with maximum freshness and smoothness.

FOOD PAIRINGS: It proves to be a masterful, eclectic, and universal companion for both everyday meals and festive occasions—a true ace up the sleeve designed to showcase absolute culinary versatility. Its rich fruitiness allows it to pair with a wider range of foods than many traditional red wines, offering ideal acidity to balance the dishes. It finds its perfect match with cured meat appetizers, roasted red and white meat entrées, gourmet pizzas, premium beef burgers, vegetable tempura, and hearty legume-based dishes. It also shines with extraordinary grace alongside flavorful cheeses like truffle Gorgonzola and Cheddar, transforming every meal into a moment of authentic, memorable harmony.

Evolution and Longevity: This red wine's greatest strength lies in its youthfulness and succulent personality, as it expresses the peak of its fragrance and fruity exuberance within an optimal window of 4–5 years. When stored under proper conditions of temperature and darkness, it retains its crisp profile, soft tannins, and lively flow, offering a consistently fresh, spirited, and vibrant drinking experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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